

# Things to Interest Our Woman Readers

## SOME RECIPES FOR THE LITTLE DISHES

**OEUF A LA TOMATE.**—In plain English this means egg and tomatoes but so they call the little dish when it is served in individual manner in many a little Paris restaurant where girls students go. Get a plate big enough to hold two eggs without measuring, and first stew in it one large full ripe tomato; season with salt, a pinch of paprika or cayenne, a fine shaving of garlic and a few grains of sugar; add a little butter or two spoonfuls of olive oil. When the tomatoes are cooked to the dairy taste break over them one or two eggs, dust faintly with salt and set the dish in the oven for the eggs to poach. The delicious mixture is topped with bread from the pan—on the other side—or served on buttered toast.

**POMME PATÉE.**—Straw potatoes is the Anglicized name for this delectable way of serving the plain Irish potato. The straws must be eaten very hot, and they go well with boiled bit of steak or a sautéed chop—that is, a chop sized in a little butter in a pan on top of the stove.

Fill the plate an inch or more deep with pure olive oil or cottonseed oil. Let the grease get to the boiling point and then drop in a handful of the potato straws, cut with a machine or prepared with a sharp knife. The potato must be fairly in splinters, for as soon as they are nicely browned the straws are taken out. Lift them carefully with a perforated pancake turner and drop them on a square of white letter paper laid over a hot plate. Sprinkle lightly with salt and pile them beside the steak or chop.

**FILET AUX CHAMPIGNONS.**—Ten-

derloin and mushrooms is the plain name in this country, but this way of doing the cookery is purely French.

Peel six mushrooms and take out the stems. Then drop them five minutes in cold salted water; take them out, dry on a fresh cloth and put them in the plate with a teaspoonful of butter. Cover the plate with a saucer or breakfast plate, set it over the blaze and sauté the mushrooms for fifteen minutes, without uncovering. Then dump them in a hot little vessel, cover that and keep warm until the steak is cooked.

Take the bit of tenderloin inside the T-bone steak ordered for dinner and that it big enough for twice. It is just the bit required. Scrape it with a knife, rub it over with the cut side of a lemon, and put on a faint dust of salt and pepper. Then place the plate with all the mushroom taste and a little of the sauce over the fire, and when piping hot put in the steak. It should brown a little on either side, but still be pink inside. When cooked pour the mushrooms back into the pan, add a pinch more of butter if the sauce has dried out, cover the plate, set it in the oven for three minutes, and serve at once. As mushrooms draw their own juices, only enough butter to start them cooking must be used when they are first prepared.

**CHILDREN'S APPLE BREAD.**—An old-fashioned dish for children is prepared as follows: One quart of corn meal, one pint of ripe chopped apples, three tablespoonfuls of butter, a pinch of salt and one and one-half cups of water; sweeten as desired and bake as ordinary corn bread.

**EGG TIMBALE LUNCHEON.**—A good and quick luncheon dish is egg timbales, for which small tin molds are buttered and dusted with powdered parsley. This done, an egg is broken into each one. The tins are then put in a shallow pan of hot water to cook in the oven for about ten minutes. To serve they are turned out on a round platter and a sauce consisting of thickened cream with chopped mushrooms stirred into it is passed in a boat or poured around them on a platter.

**APPLE DUMPLING BAKED.**—Three-fourths pound of flour, one-quarter pound beef marrow, flined apples, cloves. For the crust rub the beef marrow into the flour until as fine as grated bread crumbs, add the baking powder while dry. Mix to a stiff paste with a little cold water. Divide the paste into three pieces. Open a tin of apples, place two halves and one clove on each piece of paste previously rolled out, and work the paste round the apple with your hands so that no join can be discovered. Bake on a greased tin for three-quarters of an hour. A dish for three persons.

**DATE WHIP.**—Stone a quarter pound of dates, chop fine and cook to a paste in five tablespoonfuls of hot water. Press through a sieve. Beat the whites of five eggs until foamy, add a quarter teaspoon cream of tartar and beat all until dry, then beat in the date pulp and half a cup of sugar very gradually. Bake in a buttered baking dish about twenty-five minutes, slow fire. Serve with whipped cream or with boiled custard made of a pint of milk, the yolks of three eggs and a third cup of sugar.

**MILK FOR FLESH REDUCTION.**—The simplest article containing complete nourishment is milk. That is Dr. Mitchell's cure for obesity, but he puts his patients to bed while he gives it to them. An amount of milk sufficient for the nourishment of a healthy, active person presents digestive difficulties for many. It is not the simple liquid diet it seems, but presents a solid mass of curds in the stomach. Lime-water makes it more digestible. In the form of buttermilk, it is easier to digest and make a very effective reduction diet. It is wise to take with it a little gluten bread with butter, since the fats have been removed from the milk.—Harper's Bazar.

**TO CLEAN STAINED KNIVES.**—Knives that have been stained by fruit or vinegar may be cleaned, after washing, by rubbing them with a freshly cut raw potato and then polishing them on a knife board in the ordinary way. Lemon juice and whitening, mixed into a soft paste and well rubbed in, will remove stains from ivory or bone handles. Rinse in warm water after the paste has been thoroughly applied and dry carefully.

**SERGE DRESSES.**—Dresses of white serge, plain or with black half-line stripes, and trimmed with broad silk braid are very fashionable.

**SUNSHINE GEMS.**—These are to be mixed in given order and baked in hot oven pans: One egg, one cup sweet milk, two cups of broad flour in which has been sifted two teaspoons cream tartar and one teaspoon of soda, one-third cup of melted butter.

## COOKING TIME TABLE

Thin fish, 5 to 8 minutes.  
Thick fish, 12 to 15 minutes.  
Thin steak, 5 minutes.  
Thick steak, 10 to 12 minutes.  
Lamb chops, medium thick, 8 minutes.

Young chicken, 20 minutes.  
**Baking.**  
Plain cake, 20 to 40 minutes.  
Sponge cake, 50 to 60 minutes.  
Ginger bread, 30 minutes.  
Rolls, 10 to 15 minutes.  
Pie crust, 20 to 30 minutes.  
Cookies, 10 to 15 minutes.  
Biscuits, 15 to 20 minutes.  
Bread in one-pound loaves, 1 hour.  
Lamb or mutton per pound, 15 minutes.

Ribbed roast beef per pound, 12 to 15 minutes.  
Chicken, 3 to 5 pounds, 1 to 2 hours.  
Tame duck, 45 to 60 minutes.  
Wild duck, 30 to 40 minutes.  
Large birds, 30 minutes.  
Small birds, 15 minutes.

**Boiling.**  
Hominy, 2 to 4 hours.  
Rice, in double boiler, 1 hour; in boiling water, 20 minutes.  
Oatmeal, 1 hour.  
Chicken, 2 hours, simmering.  
Beef a la mode, 3 to 4 hours.  
Corned beef, 5 to 6 hours, simmering.

Ham, medium size 5 hours.  
Smoked tongue, 4 hours.  
Fresh beef tongue, 1 hour.  
Turkey, small, 3 hours; large, 4 hours.  
Cod per pound, 6 minutes.  
Clams, 3 to 5 minutes.  
Blue fish per pound, 10 minutes.  
Finnan haddie per pound, 6 minutes.  
Salmon and halibut per pound, 15 minutes.

**ONE DAY'S MEALS.**  
Breakfast.  
Cereal; ham and eggs; Graham gems; coffee.  
Luncheon.

Corn pudding; rice and cheese fritters; blackberry jam; cake; tea.  
Dinner.  
Vegetable soup; breaded chops; baked sweet-potatoes; beets; lettuce salad. Cottage pudding.  
—Harper's Bazar.

**SUNDAY MEALS.**  
Breakfast.  
Grapefruit; corned beef hash; English muffins; coffee.

Dinner.  
Tomato soup; roast beef; potatoes roasted in pan; onions; carrots sauté; plum pudding.  
Supper.  
Cheese omelette; creamed celery; olive and potato salad; orange marmalade; sponge-cake; chocolate.  
—Harper's Bazar.

**LEMON JELLY.**  
Five lemons, juice of all, and grated peel of two, two large cups of sugar, one package of gelatin in two cups of cold water, two glasses of pale sherry, one pint of boiling water. Stir sugar, lemon juice, peel and soaked gelatin together and leave covered for an hour. Then pour over them the boiling water. Stir until the gelatin is dissolved, strain through a flannel bag without pressing, add the wine, let all drip untouched through double flannel. Pour into a wet mold. In cold weather, or if set on ice, it will be ready for use in six hours.



CHRISTINA ROSETTI AND ALL SWEET SINGERS.

It was a very beautiful deed for those who are putting the stained glass windows in the cathedral at Liverpool in honor of notable women to place one to the memory of Christina Rossetti and all sweet singers. It is a recognition not only of this sweet singer herself but to the value of beauty in life. These windows commemorate women in all walks of life who have in one way or another furthered the good of mankind. And in including Christina Rossetti they are honoring not only the woman, but her gift of song which has gladdened and beautified life.

Christina Rossetti, as every one knows, came of a remarkable family. Her father and brother were men eminent in letters and art. So that she grew up in an atmosphere that made writing poetry seem the natural thing. But in this window to her memory, not only is she honored but so also are all sweet singers. It is what these singers stand for in the world that is commemorated as well as the individual. So that the singer who does not work in so congenial an environment as Christina Rossetti should nevertheless cling to her ideals and voice her song for the world is in need of it.

The worth of the poet is not at

**BEING BORN A GIRL.**  
Take it by and large, is it a misfortune to be born a girl and not a boy. That may happen to any of us any time we happen to be born. It's a toss-up. It's not the slightest credit to us to be born male, and certainly it should not be the slightest discredit to us to be born female; but according as we are born male or female we are born to different duties. If political government is one of the male duties, civilization will not get ahead by having men loosen their hold on it. For my part I suppose that down in the intricacies of my composition I have an instinctive conviction, or hunch, that political government is a male attribute, and that out of that comes my objection to abdicate, or even dilute, my share of it. Instinctive convictions have great weight in these matters, though the surface arguments they put out may be inadequate or mistaken, as the anti-suffrage arguments are so apt to be. The suffragist expounders demolish them, and think that they have accomplished something; but, alas! the demolition of puerile arguments leaves the question just where it was, with the plith of it still untouched. Still I think the agitation does good, bothering people like me, and making us think; asking us, What does belong to women, then, if not votes? How else are you going to give them equal life? What does justice demand for them if not the suffrage?

If the males since the beginning of time have overestimated their importance and erred in regarding themselves as specialists in government, then it is only a matter of time when we shall be disabused of that error and shaken down into our rightful yellow rag rug. The curtains were of places. But if government—meaning political government rather than domestic—really prospers better in the long run in the hands of males, in their hands it is likely to stay—that substance of it certainly, however—that shadow we call a vote may flutter off, and wherever it may alight.—E. S. Martin, in Harper's Magazine for Dec.

**THE CHRISTMAS DINNER.**  
As for the menu, at this season of the year when there is such a variety of good things to choose from, the zealous housewife is often inclined to provide more for her Christmas feast than is really practical. This is a simple one, which may be elaborated according to one's ways and means:  
Raw Oysters  
Salted nuts; stuffed olives  
Lobster in red-pepper cases; Brownie rolls. Roast goose with mashed potatoes; apple sauce; glazed onions. Poinsettia salad; crackers. Frozen orange pudding; cake, coffee.  
—Harper's Bazar.

**BABY'S HAIR RIBBONS.**

When the hair of the wee girl begins to get long and curly the young mother wants it tied up in a big bow. When selecting these choose a delicate shade and one which is becoming or it will detract instead of adding to baby's appearance. Boys' hair should never be tied.

**A YELLOW BATHROOM.**  
It was a pleasant surprise recently to find instead of the conventional blue or green bathroom a cozy room in yellow and brown. The woodwork was buff and the floor was a rich brown linoleum, covered with a brown and yellow rag rug. The curtains were of ecru scrim, the bath mat a pretty yellow.

## CHURCH SUPPERS THAT WIN MONEY

A church supper which was recently given with great success was called the Feast of Nations. Tables of different nationalities were gaily and suitably decorated, and characteristic food was served at them.

**The Japanese Table.**  
The Japanese table was decorated with chrysanthemums. A Japanese tray on which a Japanese napkin was fancifully folded was placed at each place. Little dishes of rice, hard-boiled eggs, cabbage chopped fine and small cups of tea comprised the first course. The second course was a turkey dinner. The waiters were in Japanese costumes and the favors were small Japanese umbrellas, tied with the Japanese colors, red and white.

At the Chinese table the first course was rice prepared with curry, followed by chicken pie with the usual accompaniments. Chop sticks were in evidence, though guests were not compelled to use them. The waiters were in Chinese dress and the favors were ancestral tablets tied with yellow, the national color of China.

The Hindustani table was resplendent with red and yellow dahlias. Hand-some bowls of beaten brass loaned by a returned missionary ornamented the table, which was served by four young men in Indian costumes. The special dish was chicken with curry, and the favors were genuine Indian bracelets.

**The Irish Table.**  
The Irish table was served by lassies dressed in green. The menu cards were in the form of shamrocks. Potatoes with their jackets on and buttermilk were the dishes served. The cloth was of green denim, and the decorations were green leaves.

The table representing Bonnie Scotland had menu cards decorated with thistles, and jam tarts were among the delicacies served.

The English table was decorated with the English standard centerpiece. Roast beef, plum pudding, caraway cakes and tea were served, and the favors were red and white roses.

The French table was bright with candelabra asparagus fern and piping ribbons while white-capped waitresses served. Olives, candied walnuts and bon-bons were the distinctive dishes.

**The Dutch Table.**  
At the table representing Holland the girls wore Dutch peasant costumes and served coffee, chocolate, carrots with cream sauce, so commonly used among the Hollanders; sausage, rye bread, pickles and ginger bread, baked in fancy shapes.

The German table was gay with flowers. Noodle soup, German cheese and anise cakes were added to a generous dinner. The favors were pretzels, and the menu cards in the form of cornflowers, written in German text.

Macaroni and fruit of all kinds were served at the Italian table, with the Italian flag painted on the menu cards.

The Mexican table was decorated with palms and Spanish dishes were served. Tiny Mexican tamales were attached to the menu cards by red and green ribbons, the Mexican colors. The New England table served a bounteous dinner with baked beans and brown bread and several kinds of pie.

The Western table was waited upon by a boy and girl dressed as Indians. The cakes, fruits, etc., were served in Indian baskets.

The Southern table had a menu different from all others. Among the

good things were a whole roast pig, corn bread, hot biscuits and sweet potatoes. There were colored waiters, in conventional white linen suits, and the favors were little Dinah dolls.

Chestnut parties have taken the place of the old-fashioned candy pull. They are simple affairs, and are frequently used with success in a church social.

First procure a good quantity of chestnuts. Plain and roaster one may be sold at one table. They should be measured into pints and half pint bags ready for the customer.

A second table will be necessary for bonbons. An excellent taffy is made by stirring chopped chestnuts into plain molasses candy, when ready to take from the fire. Caramels are improved by adding chopped chestnuts, and chopped chestnuts and figs added to crisp sugar candy make a good sweetmeat. Shelled chestnuts are glazed by dipping in hot sugar candy.

A variety of candies can be made from this receipt: One pound of confectioner's sugar, well beaten white of one egg, one tablespoonful of cold water, one teaspoonful of vanilla. Mix well together, and mold on board; mix it with chopped chestnuts and cut into cubes. Small balls of the cream can be rolled between the hands and a whole chestnut (shelled) pressed on one side.

The cream can be colored with fruit coloring, and different shapes can be made from this. Shelled chestnuts dipped in melted sweet chocolate are delicious.

Old 'chestnuts' are prepared by putting old jokes in chestnut shells and gluing them together. These will cause much merriment. Have a large bowl of water, with three chestnuts in it, and let each guest be given two toothpicks to try to get the chestnuts out of the water without getting the fingers wet.

Have some one recite "The Curfew Shall Not Ring Tonight" and "Over the Hills to the Poor House." Let some one sing "The Old Oaken Bucket" and "Annie Laurie." Have some one read "The Sword of Bunker Hill" and "Ringen on the Rhine." Any variety of entertainment can be gotten up with a little forethought.

**PECAN SALAD.**

A tasty variation of the pecan salad, where the nuts are molded in lemon jelly, is the following with walnuts: Four cucumbers are sliced and covered, not more, with water. Add a slice of onion minced fine, salt, cayenne and a little lemon juice. Simmer all for five minutes, add a small tablespoonful of gelatin and cool. When it has cooled add a cup of English walnuts, and put all on the ice to harden. To serve the salad have ready a bed of white lettuce leaves, break the jellied nuts in small pieces and place a portion on each little nest of hearts. Add a stiff mayonnaise and it is ready to serve. This salad requires rather careful adjustment on the dish, as it must not look "scrambled."

**TO PREVENT CURTAINS SAGGING.**  
When the lace curtains are ready to be washed buste a narrow strip of muslin along each outer edge and let it remain until the washing and drying process is completed and you will find your curtains are straight and do not sag.

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